are dead and decayed. It seldom rises more than two or three feet from the ground.

The genus *Juniperus* belongs to the class *Diœcia*, order *Monadelphia*, and natural order *Coniferæ* of Linnæus and Jussieu. It is distinguished by an *ovate ament with peltate scales, which, in the barren flowers, are whorled in threes, with from two to four anthers; in the fertile ones opposite. Berry three seeded.*—In the common Juniper, *the leaves are ternate, spreading, mucronate, larger than the berry.*

The Juniper is with us always a shrub, never rising into a tree. The tips of the branches are smooth and angular. The leaves grow in threes and are linear-acerose, sharply mucronate, shining green on their lower surface, but with a broad glaucous line through the centre of the upper. These leaves, however, are always resupinate, and turn their upper surface toward the ground. The barren flowers grow in small axillary aments, with roundish, acute, stipitate scales, inclosing several anthers. The fertile flowers, growing on a separate shrub, have a small, three parted calyx growing to the germ; and three styles. The fruit is a fleshy, roundish, oblong berry, of a dark purplish colour, formed of the germ and confluent calyx, marked with three prominences or

vesicles at top, and containing three seeds. It requires two seasons to arrive at maturity from the flower.

The leaves of the Juniper have a strong and rather unpleasant taste, with a little astringency. The peculiar juice of the bark appears to consist of resin and volatile oil. Gum Sandarach, which furnishes the material of pounce, is obtained from the European Juniper, from which it exudes spontaneously through crevices and perforations in the bark.

The part principally used in medicine is the berries. These have a strong peculiar taste, accompanied with considerable sweetness. When long chewed, they leave an impression of bitterness. The sweetness appears to reside in the pulp, the bitterness in the seeds, or in their immediate investment, and the aromatic flavour in the essential oil. Dr. Lewis observes, that tinctures, made with these berries, differ according as they are prepared with the berries entire or bruised.

When of a good quality these berries yield, in distillation, a large quantity of pungent, volatile oil of a peculiar flavour, the same which it communicates to gin. The medicinal powers, for which this article is employed, may be considered as residing in this oil.